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2017

## 4 Vicars: Modern Dining on the Hill, Dinner Menu

4 Vicars

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### Recommended Citation

4 Vicars, "4 Vicars: Modern Dining on the Hill, Dinner Menu" (2017). *Menus of the 21st Century*. 121.  
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028 3752 7772



home

# sample dinner menu

## starters

beef consommé, homemade beef dumplings	£8
duck liver pate, Barnhill apple jelly, toast	£8
fried Kilkeel prawns & sole, homemade tomato & chilli jam, lemon aioli, coriander cress	£9
Kilkeel crab on toast with celeriac & apple remoulade	£10

## main courses

rump of lamb, tomato & mint dressing, Jane’s vegetables, mashed potato	£22
Kilkeel turbot, baby potatoes, leeks, garlic butter, capers	£23
confit leg of duck, potato cake, Armagh Bramley apple puree, kale	£20
Kilkeel cod & scallops, savoy cabbage, pancetta, mustard sauce	£21

## desserts

chocolate pot, homemade praline ice cream, blood orange	£6.5
coconut pannacotta, fresh pineapple	£6
steamed ginger & orange pudding, homemade orange custard	£6.5
4 vicars’ affogato - homemade vanilla ice-cream, espresso coffee, dark Belgian chocolate	£6
selection of Irish cheese, crispbread, homemade chutney	£8

## dessert wines

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Elysium, Black Muscat 2012, Andrew Quady, California	£5
Quinta De La Rosa 10 year Tawny – Port	£5

opening hours

sample menus

contact

monday closed	coffee tea and drinks	4 vicar's hill
tuesday closed	lunch	Armagh
wednesday 10 am - 3 pm	dinner	BT617ED
thursday 10 am - 3 pm	sunday lunch	028 3752 7772
friday 10 am - 3 pm	wine list	contact@4vicars.com
friday dinner 6 pm - 8.30 pm	pre and after dinner drinks	
saturday 10 am - 3 pm		
saturday dinner 6 pm - 8.30 pm		
sunday 10 am - 3 pm		



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